

# THE BARKING CRAB RESTAURANT

## STARTERS

<b>FRIED OYSTERS</b>	9
SERVED W/ RED PEPPER AIOLI	
<b>BUCKET OF PEEL-N-EAT SHRIMP</b>	13
ONE POUND OF SHRIMP STEAMED IN OLD BAY SEASONING SERVED CHILLED OR TOSSED WARM W/ HARPOON IPA & BUTTER. COCKTAIL SAUCE & LEMON	
<b>STUFFIES</b>	9
GIANT QUAHOGS STUFFED W/ BREAD DRESSING & CHOURICE SAUSAGE -A RHODE ISLAND TRADITION 2 PCS. PER ORDER	
<b>STEAMERS (SOFT SHELLED CLAMS)</b>	MKT
1 LB W/ LEEKS, THYME, WHITE WINE & DRAWN BUTTER	
<b>FRIED CALAMARI</b>	9
GARLIC BUTTER, PEPPEROCINI	
<b>FRIED CLAMS</b>	11
WHOLE BELLIED IPSWICH CLAMS LIGHTLY BREADED & FRIED SERVED W/ TARTAR SAUCE & LEMON	
<b>'BARKING' CRAB CAKES</b>	11
PAN-SEARED AND SERVED W/ SPICY AIOLI	
<b>SPICY BEER BATTERED SHRIMP</b>	9
2 SKEWERS OF BEER BATTERED SHRIMP DRIZZLED W/ A SPICY MOLASSES GLAZE	
<b>STEAMED MUSSELS</b>	9
ONE POUND OF PEI MUSSELS SIMMERED IN A BROTH OF WHITE WINE, LEMON JUICE, ROMA TOMATOES, GARLIC, & FRESH THYME SERVED W/ CROSTINI	
<b>OLD BAY CRAWFISH</b>	9
1 ½ LBS OF WHOLE CRAWFISH SEASONED W/ OLD BAY. SERVED W/ LEMON	
<b>* LOCAL OYSTERS ON THE 1/2 SHELL</b>	MKT
ASK YOUR SERVER FOR TODAY'S CHOICES	

## SOUP AND SALAD

<b>NEW ENGLAND CLAM CHOWDER</b>	8
<b>LOBSTER BISQUE</b>	10
<b>MIXED GREENS</b>	8
CHAMPAGNE VINAIGRETTE OR BLUE CHEESE	
<b>* CAESAR SALAD</b>	9
HOUSE-MADE DRESSING, CROUTONS, & ANCHOVIES (OR NOT)	
<b>ICEBERG WEDGE</b>	8
APPLEWOOD BACON, BLUE CHEESE DRESSING	

### ADD TO ANY SALAD:

GRILLED SHRIMP	\$7
GRILLED SALMON	\$8
GRILLED SCALLOPS	\$8
2 CRAB CAKES	\$7
GRILLED CHICKEN BREAST	\$5
GRILLED STEAK	\$7
BLUE CHEESE	\$1
APPLEWOOD BACON	\$2

## THE RAW BAR

OYSTERS	MKT
CLAMS ON THE HALF SHELL (6)	\$6
PEEL-N-EAT SHRIMP (1 POUND)	\$13

WHEN IN BOSTON, MA  
VISIT THE BARKING CRAB!

88 SLEEPER ST  
BOSTON, MA  
617-426-CRAB

[WWW.BARKINGCRAB.COM](http://WWW.BARKINGCRAB.COM)

\*AN OPTIONAL 18% GRATUITY  
WILL BE ADDED TO PARTIES OF 8 OR MORE\*

## SANDWICHES

SERVED W/ FRIES, COLESLAW, & A PICKLE.  
SUBSTITUTE MIXED GREENS SALAD W/ CHAMPAGNE VINAIGRETTE FOR THE FRIES FOR \$2

<b>FRIED FISH</b>	11
DAYBOAT HADDOCK ON A BULKIE ROLL W/ TARTAR SAUCE AND LEMON	
<b>SALMON HOT DOG</b>	7
SERVED ON A ROLL W/ CHERRY TOMATOES, CUCUMBER, RED ONION, & RED PEPPER AIOLI	
<b>OYSTER PO' BOY</b>	13
ON A BAGUETTE WITH SPICY AIOLI	

<b>CLAM ROLL</b>	14
WHOLE BELLIED IPSWICH CLAMS ON A ROLL. TARTAR SAUCE & LEMON	

<b>BARKING CRAB CAKE SANDWICH</b>	14
ON A BULKIE ROLL W/ SPICY AIOLI	

<b>LOBSTER ROLL</b>	MKT
A NEW ENGLAND TRADITION! ALL MAINE LOBSTER ON A ROLL	

<b>LOBSTER BLT</b>	MKT
FRESH LOBSTER SALAD, APPLEWOOD BACON, LETTUCE, & TOMATO ON A BULKIE ROLL	

<b>FISH TACOS</b>	9
GRILLED MAHI-MAHI ON SOFT TORTILLA SHELLS W/ ICEBERG LETTUCE, RADICCHIO, SALSA, & SOUR CREAM	

<b>* BUILD YOUR OWN BURGER</b>	10
HALF POUND OF HAND PACKED CHUCK GRILLED TO ORDER.	
ADD THE FOLLOWING FOR \$.75 EACH:	
AGED CHEDDAR CHEESE	
AMERICAN CHEESE	
BLUE CHEESE	
CARAMELIZED ONIONS	
BANANA PEPPERS	
APPLEWOOD SLICED BACON FOR \$2	

<b>GRILLED CHICKEN CAESAR WRAP</b>	10
CRISP ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, & FIRE-GRILLED CHICKEN BREAST	
SUBSTITUTE FIRE-GRILLED SALMON	\$3

<b>GRILLED CHICKEN SANDWICH</b>	9
FIRE-GRILLED CHICKEN BREAST TOPPED W/ AGED CHEDDAR CHEESE & CARAMELIZED ONION ON A BULKIE ROLL	

## FROM THE GRILL

<b>GRILLED HALIBUT</b>	22
LOBSTER SAUCE. W/ STARCH & VEGETABLE OF THE DAY	

<b>CEDAR PLANK-GRILLED SALMON</b>	19
GRILLED SALMON WITH GARLIC, LEMON & DILL. STARCH OF THE DAY & CHEF'S SEASONAL VEGETABLE	

<b>*12OZ BISTRO STEAK</b>	22
FIRE-GRILLED TO YOUR LIKING. W/ STARCH & VEGETABLE OF THE DAY	

## FROM THE PAN

<b>PAN SEARED MAHI MAHI</b>	19
LEMON CAPER SAUCE, STARCH & VEG OF THE DAY	

<b>SHRIMP SCAMPI</b>	17
JUMBO SHRIMP SAUTÉED W/ WHITE WINE, LEMON JUICE, ROMA TOMATOES & FRESH HERBS TOSSED W/ LINGUINE	

<b>LOBSTER RAVIOLI</b>	21
RAVIOLI FILLED W/ SWEET LOBSTER & SIMMERED IN LOBSTER CREME SAUCE. W/ CROSTINI	

<b>SEAFOOD FRA DIAVOLO</b>	
YOUR CHOICE OF SEAFOOD SIMMERED IN A SPICY MARINARA SAUCE OVER LINGUINE	
SHRIMP	\$17
MUSSELS	\$15
LOBSTER	\$24
COMBINATION OF ALL 3	\$22

<b>VEGETABLE PRIMAVERA</b>	13
SEASONAL VEGETABLES TOSSED IN A BOLD MARINARA SAUCE & LINGUINE	

## BARKING CRABS AND LOBSTERS

<b>LONELY LOBSTER</b>	MKT
YOUR CHOICE OF 1.25LBS., 2LBS., OR 3LBS	

<b>FIRE GRILLED LOBSTER</b>	MKT
1.25 POUND LOBSTER GRILLED & TOPPED W/ GARLIC BUTTER. W/ ROASTED CORN ON THE COB	

<b>LONELY CRAB</b>	MKT
YOUR CHOICE OF SEASONAL CRABS:	
- LOCAL WHOLE JONAH CRAB	
- DUNGENESS CRAB LEGS	
- ALASKAN KING CRAB LEGS	
- SNOW CRAB CLUSTERS	

<b>NEW ENGLAND CLAMBAKE</b>	18
ADD A BOWL OF NEW ENGLAND CLAM CHOWDER, MUSSELS, CORN ON THE COB, & COLESLAW TO YOUR LONELY LOBSTER OR CRAB	

<b>MIXED CRAB BOWL</b>	84
2LB SNOW CRAB, 1 LB DUNGENESS CRAB CLUSTERS, AND 1 LB KING CRAB LEGS W/ DRAWN BUTTER (ALL WEIGHTS ARE PRIOR TO COOKING)	

<b>BAKED STUFFED LOBSTER</b>	MKT
2 POUND LOBSTER LOADED W/ OUR HOUSE MADE STUFFING CONSISTING OF SCALLOPS, SHRIMP, BREAD, HERB & WHITE WINE DRESSING	

## FROM THE FRYER

<b>FISH AND CHIPS</b>	13
HARPOON IPA BATTERED HADDOCK W/ FRIES & TARTAR	

<b>FISHERMAN'S PLATTER</b>	25
HADDOCK, SCALLOPS, WHOLE BELLIED CLAMS, SHRIMP, FRIES & COLESLAW	

<b>SCALLOP PLATTER</b>	22
DEEP FRIED SEA SCALLOPS W/ TARTAR SAUCE & LEMON	

<b>SHRIMP PLATTER</b>	22
FRIED JUMBO SHRIMP W/ COCKTAIL SAUCE & LEMON	

<b>OYSTERS PLATTER</b>	22
FRIED OYSTERS W/ RED PEPPER AIOLI & LEMON	

<b>WHOLE BELLIED CLAM PLATTER</b>	24
W/ TARTAR SAUCE & LEMON	

<b>FRIED CHICKEN</b>	10
4 PIECES DEEP FRIED W/ A TOUCH OF HONEY. FRENCH FRIES & COLE SLAW	

## SIDES

<b>GARLIC BREAD</b>	4
<b>COLESLAW</b>	1
<b>FRENCH FRIES</b>	5
<b>ONION RINGS</b>	5
<b>CHEF'S SEASONAL VEGETABLES</b>	5
<b>STARCH OF THE DAY</b>	5
<b>RICE</b>	4

## KIDS (FOR CHILDREN 8 AND UNDER) 7

ALL INCLUDE BARKING CRAB FRIES, PICKLE & A KID'S SUNDAE!

CHEESEBURGER
CHICKEN FINGERS
FISH AND CHIPS
HOT DOG



PLEASE ASK YOUR SERVER ABOUT OUR LEGENDARY BARKING CRAB MERCHANDISE!

BRICK MARKETPLACE II  
151 SWINBURNE ROW  
NEWPORT, R.I.  
401-846-CRAB

[WWW.BARKINGCRAB.COM](http://WWW.BARKINGCRAB.COM)

\*COOKED TO ORDER \*CONSUMING RAW OR UNCOOKED FOOD SUCH AS MEATS, FISH, SHELLFISH, AND POULTRY MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU ARE IN A HIGH- RISK CATEGORY.

\*\* IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO A MANAGER PRIOR TO ORDERING. WE WILL MAKE EVERY EFFORT TO ASSIST YOU. THE BARKING CRAB WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS TO FOODS CONSUMED, OR ITEMS ONE MAY COME IN CONTACT WITH WHILE EATING AT OUR RESTAURANT.